wine.co.za
easiest way to buy wine

Savanha Frieda's Vine Shiraz / Mourvèdre 2010

A velvety soft entry entices with spicy, peppery flavours and mouth-filling layers of cassis and mulberries. A soft tannin structure and delicious vanilla predominate on the aftertaste.

Rich red meat casseroles or char-grilled venison with roasted vegetables on the side.



variety : Shiraz | Shiraz, Mourvèdre
winery : Savanha
winemaker : Lizanne Jordaan
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 3.0 g/l **pH :** 3.5 **ta :** 5.4 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **Climate**
Temperature: Winter 10°C; Summer 27°C
Annual Rainfall: 650 mm
Proximity to Ocean: 50 km

Viticulture
Trellised vines aged 9 - 13 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 - 10 tons per hectare.

about the harvest: Grapes were hand-harvested at optimum ripeness (±26°B) in 8 kg lug-boxes.

in the cellar : Grapes were de-stemmed at the cellar. Hand-sorting of berries ensured optimal fruit selection. Fermentation took place in open vats and stainless steel tanks. A two-day cold maceration enabled maximum colour and flavour extraction, after which the wine was slowly fermented at 24°C. Malolactic fermentation took place in 300 litre second-fill French and American oak barrels for 12 - 14 months.